## NEW STYLES IN PARIS.

The Latest Notions Evolved About Woman's Dress.

## DRAPED SKIRT AND BUSTLE.

Threatened Fashions That Emancipated Women May Repudiate.

Who Fashions in Cowns Just at Present Beeldedly Pretty, and Mederation, Ex cept in Expense, Rules the Day-The Future Rather Uncertain - The Dress Problem Simplified by the Great Variety of Combinations and Materials-White Silk Vents Quite the Thing for the Finish of a Cown-Braiding of All Kinds Very Popular-Variety in Skirt Trimmings-Decoration of the Bodice-Collar Bands a Pretty Feature of the Cowas-Uses of

Paris still prescribes our modes, and, according to all the latest fashion budgets, trimmed akirts are gaining favor and overskirts are promised in the near future. In fact, they have already put in an appearance in very definite shape on some of the latest Parisian gowns, being of a different fabric and color from the underakirt, and whether we like them or not they are here for our consideration. Draped skirts and bustles, their usual accompaniment, have been threatened before during the last few years, but without any success, since women would not discard the plain, graceful gored skirt in their favor; and nothing can be more eloquently indicative of complete emancipation of women than this strength of mind to repudi ate a fashion which the authorities declare dly following the extremes in fashion is not the secret of success in dress in these days; so we can hope that the overdress, with its atrocious bustle, may be buried once more, never to appear again.



The fashions in gowns just at present are de dedly pretty, and moderation, except in exse, rules the day, but the diminishing sleeves and skirts make the future in fashion seem rather uncertain, and the prospect of finding handsome gown all out of style in two or three months is not pleasant for any one but the dressmakers. But all changes are brought about so gradually now that we need not anticipate any sudden differences in style. The great variety of really fashionable materials and all the permissible combinations help to simplify the dress problem in many ways, since cheap fabrics can be made up into attractive and fashionable gowns.

Drap d'eté, or double-faced cashmere, as it is lled, is very much worn this season, and two dollars a yard buys a very nice quality. It is double width, so it is not expensive, and it has the effect of smooth, glossy cloth without the undesirable weight. Shaggy materials and sovelty goods of all sorts are also worn and



smooth cloth of a contrasting color is combined with them for vests and bolero jackets. White silk vests, too, with mirror velvet revers, are naidered quite the thing for a finish, and lace often appears on these rough cloths. One sylish gown of black, brown, green and white mixed novelty goods has afull vest of thin white silk with two tiny knife plaitings down the front, and on either side there are pointed revers and a folded band of petunia red velvet. A draped belt cellar of black satin, with points of velvet standing out from the neck, complete the abination, and as black predominates in the material, the effect is charming. Black and gold cord finishes the edges of the velvet cuffs,



are ornamented with black, gold, or colored and sometimes edged with fur. Braiding of all kinds is very popular this season, and

there are all sorts of widths and colors worked up into the most intricate patterns, or put on in the plain military style. Rows of wide braid, with a narrow one above, sewn on plain or coiled into tiny loops about an inch apart, is a fashionable skirt trimming, put on around the bottom or to cover the seams, and broad bands of velvet trim some of the skirts, while others show bands of ribbon or fur on the seams up to the knee, where they end in a rosette bow.

Yet, with all the variety in skirt trimmings, the plain skirt for street wear takes the lead Silk and wool mixed moirés are quite as popular as any other dress material, and are especially pretty for the untrimmed skirts. The bodice may have all the decoration you fancy. Black gowns of this material are very stylish, and the skirts with short black velvet coats are decidedly pretty for the street. The most elegant gowns this season are of silk velvet, and black, with white accessories, has the most striking effect, but colored velvets in the dark, rich shades of red and green are very much used. These gowns, however, are too expensive for the many, and a very good substitute is found in the new fine velveteens, which come in pretty colors and are made with sable trimmings, lace, and various kinds of embroidery on the waist, quite as elaborate as though they were silk. Any sort of excessive decoration is not considered too much for the little vest which seems to be a necessary part of every gown, whether it is made with a jacket or not. Lace and chiffon figure largely in these little fronts, and alternate bands of

ribbons sewn in rows an inch apart on white

mousseline de sole is one fancy, and crosswise

rows of yellow lace insertion on white

chiffon, with a row of narrow black velvet rib-

bon between, is another. Vests of cream lace

over white satin are quite as fashionable as they

were last season, and a pretty addition is a two-

trast with the material of the dress, down either

side, coming out from under the edge of the

bodice and fastened down by three fancy but-

tons above the bust on each side. Pretty ser-

viceable fronts are made of plaid silks, striped

and plain velvets, and crêpe de chine in various

colors, finely tucked and trimmed on the mid-

dle plait with small enamelled buttons, makes

Collar bands, as well as vests, are a pretty,

encing just in front of the

finish, and they are more easily

lar band and are not so trying as linen.

which may be of black satin.

The gown which has not some touches of black

or white, or both about it, is the exception this

season: Plaid silk is very effectively used for

the bodice of wool gowns, and one stylish model

of black, covered with a scroll design in gray.

has a scarlet, blue, and ye low plaid wais , with

a zouave of Persian lamb, and sleeves to match

the skirt. Another very smart gown illustrated

s of brown drap d'ête, with a plain skirt and a

tabbed zouave and epaulettes trimmed with

military braid. The vest is of pale green and

gold brocaded silk. The second, of double cash-

velvet gord and chinchilla fur. The back is cut

princess shape, and the front of the bodice is of

hellotrope brocade with chinchilla revers. A

princess dress of gray cloth is trimmed with

Irish lace, a band of black velvet on either side.

and an edge of marten. The square bolero and

epaulettee match the skirt trimming, and the

square neck is of red velvet studded with im-

itation jewels. Violet velvet and brown cloth is

the next combination. The under bodice is of

velvet and the strapped zonave and skirt are

braided with violet, brown and gold mixed

mere, is green, trimmed with black and white

a very effective vest.

a wide belt of black satin. DON'T NEGLECT THE CITRON. It Makes a Delicious Preserva When

braid. Orange velvet with green cloth is one of

the popular combinations, and it is made very effective by some clever introduction of black

Blouse waists are as varied and seemingly as

ashionable as ever, and the zouave flourishes

in every possible form. Ornamental jackets of lace and headed nets can be purchased in the stores all ready for use over different waists,

and very pretty ones are made of black lisse

plaited frill trimmed with narrow black satin

ribbon. A pretty blouse of shot-blue and green slik is trimmed with rows of cream lace braid,

and another of Oriental cashmere has draped

belt, rosettes, and full epaulettes of black vel-

vet lined with bright silk. The very elaborate

waistshown is of striped petunia velvet, with a

deep collar edged with chinchilla and lace, and

laid in folds, and finished on the edge with a

Properly Prepared. A delicious old-fashioned preserve is made from citron melons, which can be found very late in the fall. At present, when the markets are loaded with attractive looking and richly colored fruits, the yellow green citron is likely to be neglected. It makes a delicious and rich preserve, and prepared with lemon, ginger, and Malaga raisins, it is exceedingly nice to serve with ice creams, blanc mange, and custards.

Prepare the fruit by peeling off the green rind, wide lace insertion and tucked chiffon, with cut it into halves, and take out the soft part. and artificial flowers are another decoration, tiny bands of sable covering the seams, make Then cut the fruit into diamonds or any fancy and birds with outstretched wings appear on cut it into halves, and take out the soft part.

pounds allow two pints of water and a generous

quarter of a pound of ginger root. Clean the root and put it in the preserving kettle with the

water and fruit. Cover the kettle and place it

over the back part of the fire, where the water

will just simmer and the fruit steam, for one and a half hours. Meanwhile make a syrup of

and a half hours. Meanwhile make a syrup of property of the pounds of sugar for six pounds of fruit by putting a pint of boiling water with the sugar. Remove the ginger root from the steamed citron, and when the sugar is dissolved pour the syrup over the citron and cook half an hour longer; then skim out the fruit and spread it on a platter and let it stand in the sun or in a warm room.

Add to this amount of syrup one pound of large raisins that have been stoned, and four lemons sliced thin. Let this mixture cook until it will be a thick syrup when cold. Return the citron to the syrup and cook fifteen minutes longer. Put into Jars and cover.

NEW SACKS AND JACKETS.

Nothing Like the Variety This Season

Ever Known Before.

The variety in coats and jackets this season

exceeds anything ever known before, and

colored cloth and velvet coats are worn with as

many different gowns as though they were

black. The full sacque, hanging in plaits from

the shoulder back and front, is one of the

fashionable shapes, and the latest cut in this

style of garment is very short, reaching only

two or three inches below the waist. The model

shown is in green cloth, trimmed with black

braid. Some of these loose coats are made with

panels separate from each other, and one pretty

very pretty vests. Black or colored velvet baby shape desired. Weigh the fruit, and for six

for all sorts and kinds of confections are named for all sorts and kinds of confections are named after them, and the Russian head dress is copied and adapted to the varied requirements of millinery on a great scale. Fans with water color hand-painted portraits of the Emperor and Empress are all the rage, and Czar volets have taken a new lease of fashionable life. The old saying that there is everything in a name seems to have taken on a new meaning in the French people's enthusiasm over the imperial visit, and most of the new fabrics are named Alexandre, Nicholas, or Olga Alexandra.

The latest thing in veils is square-cornered instead of round, and made of fine black net with white spots.

The newest belts are of gold galon, with an obiong enamelled buckle. Other pretty belts are of gold, embroidered with turquoise or of

chiné galen, which has a faint pattern of rose and green running through it. Very pretty evening capes are made of chine

silks in dull artistic shades, with black velvet, flowers over them, and trimmed with black fox and jewelled trimming, which repeats the colors in the silk. Buttons are much used as a dress trimming and as many as 300 tiny ones are distributed on

Among the elegancies of underwear is the corset and skirt of brocaded slik to match. The most popular corset is very short in the hips and low at the top.

one gown.

The new muffs are very large this season, and those made of velvet and brocaded silks are rounded like a sack at the lower edge and trimmed with velvet bows bands of fur, and yards of cream lace. Ruches of gauze ribbon

The small empire puff is a popular sleeve for evening gowns. Wire is sometimes used to make it stand out enough to hold the cape trimming around the neck.

HINTS FOR THE HOUSEHOLD.

When leaves of bread are baked in too hot

an oven and the outside crust gets too brown do

not attempt to cut it off, but as soon as the bread is cold rub it over with a coarse tin grater and remove all the dark brown crust.

Always remember that one of the best appe-tizers is pleasant conversation.

It is said that if each of the large peppers is rolled in paper and put in a dark, cold place it will keep green and may be used for a veg-etable until midwinter.

A delicious sauce is made from grated horse



ground the effect is very pretty. A wreath of lowers at the back of the hair, with two white ostrich tips standing up at the ton, makes a suitable finish for the hair, and flowers are util-ized still further in pretty boas for the neck. Roses and violets are the favorites, and, com-bined with moire ribbon—violet, green, or white —and plenty of cream lace in a wide, fluffy ef-fect, they are very artistic and becoming. some of the moufion muffs. Sable muff, trimmed with purple velvet, lace, and a rhine-stone buckle are one of the prettiest fancies, and muffs of chinchilla with black or white lace and pink roses are lovely. Little muffs, too, are made entirely of ostrich tips to match the small shoulder capes of feathers; muffs of cloth match the coats.

FOR EVENING DRESS.

of violets, geraniums, or lilies of the valley. They commence at the neck, are five in number,

and are drawn together at the belt. More flowers are arranged with the tulle ruche at the top

and on the sleeve puffs, and on a white tulle



When baking a custard pudding or pie, as soon as the custard becomes solid remove the dish from the oven, for too long cooking will make a custard watery. The modes of dressing the bair for evening vary a little with every style of face, but the latest fancy in Parls is the high, compact knot on the top of the head, with the hair very loose and findy all around and very slightly waved. All sorts of ornaments are used in the hair in the way way of jewelled combs and plns, but Alsatian wings of gauze spangled with jewels or jet are newest. A crescent of jewelled gauze arranged at one side with a green aigrette is another fancy, and white aigrettes rising from a jewelled ornament are very pretty. radish root mixed with lemon juice, a little sait, and a suspicion of white sugar. Served with cold meats, it makes them much more inviting and matable. This sauce will retain its flavor for some time if kept well covered when not being used. Made with the juice of lemon, the root does not discolor so quickly as when made in the old way with vinegar.

THE SCALLOP COMES.

same is separate from each other, and one pretty style is slashed in front to show the under lodice, and braided around the edges.

Loose coats of black velvet are very stylish on the right figure, but for those who cannot wear the shape there are little lackets of velvet fitted close on the shoulders and fulled just a triffe at the waist into an embroidered belt. Wide revers of chinchilla point down to this beit in front, and a full jabot of cream lace falls between Bishop sleeves finished at the wrist with a coff of fur which falls over the hand are seen in some of these coats, and a small gigor sleeve finished at the wrist with a coff of fur which falls over the hand are seen in some of these coats, and a small gigor sleeves finished at the wrist with fitted backs and loose fronts are better suited to the average How It May Be Prepared in Fries, Sainds, or Baked Dishes. During the winter epicures regard that deli-

cate shell fish, the scallop, as at its best, and the housewife may now have one more dainty to "left overs" will transform many of them into help vary the daily menu.

An authority on shell fish says the scallops

should have a yellow cast, as that is the natural color of the fish. They are frequently found very large and white: the change is made by soaking the scallops in fresh water, which causes them to swell, and, as they are sold by the quart, to profit the dealer more. Scallops are very nice cooked and served from a chafing dish, and several of the following recipes may

The most general way of cooking scallops is to fry them. Rinse the scallops in cold water and drain them well; then roll in bread crumps, to which salt and pepper have been added. Dip the scallops in a beaten egg and again in the erumbs. Drop the covered scallops into hot lard and cook them until they are a rich golden brown. Serve with sliced lemon. Tartare sauce, too, is exceedingly nice with fried scallops. When fried, scaliops may be rolled in Indian meal instead of the egg and crumbs.

To Fry Scallops in Batter - Make a batter by beating an egg light, add to the egg half a cun of milk, gradually stir this into one cup of flour, and beat this mixture very hard before stirring in a dessertspoonful of melted butter. Drain one pint of scallops and rub them with salt and pepper; drop the scallops into the batter and see that they are well covered before dropping them into boiling fat; cook them a nice brown. Drain a moment on brown paper and serve. Garnish the dish with sliced lemon and parsley. Those who enjoy a dish of fried onlons should try cooking scallops with them. Slice the onlone and put them over the fire in a saucepan with some melted butter. When the onions commence to cook put in scallons that have been

drained and rubbed with salt and pepper and fine cracker dust. Cook until the onlone and scallops are of a nice brown. Have finger pieces of buttered toast and arrange them down each

scallops are of a nice brown. Have finger pieces of buttered toast and arrange them down each side of a hot platter, letting one piece overlap the other. Place the cooked scallops and onions between them and serve at once.

For scallops à la Newberg: brain a pint of scallops of their own liquor; then pour boiling water over them and let them stand five minutes and again drain them. Boil three eggs until they are hard; then remove the yolks and press them through a sieve. Add to the sifted yolks half a cup of cream and mix them well. Put in a saucepan over the fire two tablespoonfuls of butter, and as it melts stir in a tablespoonful of flour, keep stirring until the mixture is amooth and frothy, and then add the egg and cream mixture. When almost at the boiling point put in the drained scallops, season with sair, paprika, and a suspicion of mace, add four tablespoonfuls of sherry, and when the mixture is smoking hot it is ready to serve. Scallops may be baked in several ways. To bake them on toast: Cook as many scallops as required in enough white stock to cover them until they are tender. Toast small silices of bread and lay them in a deep earthern pie plate or shallow dish. When the scallops are done take them out with a skimmer and place thum unon the toast. Thicken the stock by adding some butter and flour which have been mixed

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children collect the stones of fruits, such as cherrica, plums, and peaches, and dry them, finding a ready sale for them. If a bandful of these stones are thrown upon an open fire among the glowing coals they will crack and sputter for a moment and then send up a beautiful fiame, and the whole room is filled with a fragrant odor. The demand for sofa pillows is still on the in-

together and then made very moist with cream. When the liquid has thickened season highly with sait and pepper and pour it over the toast and scaliops. Sprinkle bread crumbs over the sauce and put a grating of cheese over the whole. Lightly brown in a hot oven and serve in the same dish, garnished with parsley.

For baked scallops, cook one pint of scallops in their own liquor for ten minutes; take out scallops with a skimmer and to the liquor add a tablespoonful of butter with which have been well blended a teaspoonful of four, some made mustard, and sait and pepper. Stir until the liquid begins to thicken; return the scallops to this sauce and let the mixture come to the boiling point. Butter ashallow baking dish and fill it with the mixture; sprinkle the top with crumbs and dot with tiny bits of butter. Brown in a hot oven, and pass silced lemon separately.

Another way of baking scallops: Put in a saucepan two tablespoonfuls of butter and one of chopped onlon, cook until the onlone are tender, then stir in half a dozen small mushrooms cut into quarters. Meanwhile have cooked scallops cut in haives and add them to the other ingredients with enough white or Bechamel sauce to make the mixture quite moist, and season with salt and cayenne pepper. Fill individual buttered baking dishes with this mixture; sprinkle over the tops bread crumbs that have been browned in butter. Put the dishes in the oven long enoughsto heat thoroughly their contents. Serve as soon as they are taken from the oven. A little wine is considered by many an improvement. crease. The pillow covers are now made to suit the taste of the owner. Fancy silks and handsome satins are put to one side for something novel and unique. The latest cover for a woman's room is made of a piece of fine white linen upon which her college friends have written their names; the owner's fingers outline the writing in wash silks with the colors of each writer's college. The Flower Bodice a Novelty-Present Parts Style for the Hair. Among the pretty novelties for helping out the needed variety in evening dress is the flower vest or bodice, made up of tiny wreaths

tents. Serve as soon as they are taken from the oven. A little wine is considered by many an improvement.

Sealloped scallops are a delicious course for a luncheon. Stew one quart of scallops in water fifteen minutes, then drain them and chop fine. Put one pint of milk over the fire in a saucepan with a slice of onion. When the milk is boiling remove the onion and stir in a dessertapoonful of butter in which a teaspoonful of four has been mixed; season with sait and cayenne peper. Remove the pan from the fire, add the chopped scallops to the mixture and the beaten yolk of one egg with one tablespoonful of sherry. When the mixture becomes cool put it in buttered shells, cover the toos with bread crumbs, and bake in a hot oven ten minutes. This same mixture, with the sherry omitted, makes a delicious filling for patty shells. Have the mixture hot and heat the shells.

An exceedingly nice breakfast dish is scrambled eggs and scallops. Let one pint of scallops simmer in saited water for ten minutes, turn them into a colander, and throw cold water over them. Break each scallop into halves. Put two tablespoonfuls of butter in a heated spider, place the spider, over the fire and then add the prepared scallops; toss them around with a fork uttil they commence to take on color, then turn in half a dozen unbeaten eggs, and stir until they begin to set. Turn the mixture upon hot squares of buttered toast, scatter chopped paraley over the too, and serve at once. An uncommon and very nice saild may be made of scallops. Select large scallops, and let them simmer in saited water until they are tender; turn the cooked scallops into a colander, pour over them cold water and let them drain. When the scallops are cold cut them in two crosswise. Have the same amount of crisp cut celery as you have scallops; mix with it a highly-seasoned mayonnaius dreasing; put this in a dish lined with crisp lettuce leaves. Like all salads the ingredients mast be very cold to have the dish a success. This makes a more delicate salad than the favo

LI'S YANKEE WAYS.

The True Story of How He Incurred the Empress's Temporary Displeasure.

From the Buffalo Courier. The Courier's private Pekin wire brings an interesting account of the audience which the Dowager Empress gave to Li Hung Chang last week on his arrival in the Celestial City. The Viceroy, approaching the effulgent preserve of the throne on his hands and knees, lightly brushed the dust from her majesty's diminutive sandals with his lips, and, rising to a kneeling posture, asked: "How old are——?"
The absentminded Earl did not check himself

n time, and his face grew asby pale as the eyes of the Dowager Empress transfixed him. The courtiers held their breath, and a few who hated Li sniggered in their ample sleeves. "What nonsense is this, Li?" asked the Em-

"What nonsense is this, Li?" asked the Empress. "How dare you ask how old I am? You have my birthday book, haven't you?"
"Pardon, pardon, O Light of Asia," cried Li.
"For the moment I thought I was addressing Victoria of England."
"Weil, that was stupid of you, I'm sure," said the Empress, drumming impatiently on the arms of the throne. "I hope you don't think I look like that dowdy old frump."
"Goodness, no." said Li. "but she was the last thing in the way of a royalty that I saw on my travels, and for an instant I forgot where I was at."

my travels, and was at."

"Where you were what?"

"At. That's an Americanism, you know.
Say, you ought to go to America. It knocks
the eye out of any country I travelled
through."

Is that an Americanism, too, that optical observation?"

"Is that an American and its servation?"
"Sure. Say, you can talk any old way in America and it goes. See? All you want is thoughts, and you can let your mouth make just the language it likes to fit the thoughts. It's cut of sight when you get onto it. But talking about America, if you go there it'll kill you dead to—"

ing about America, if you go there it'll kill you dead to —"

There was a shriek from the Dowager Empress. "Guards! Guards!" she cried. "Oh, what will? What will?"

"What'll what?" asked Li, petulantly.

"What'll what?" asked Li, petulantly.

"What'll kill me dead?" And the Dowager Empress shuddered.

Li uttered a blood-curdling American oath under his breath. Then aloud he said: "Nothing would, I guess. I simply meant that you would be amazed to see the tall buildings in America—twenty stories high, ten times as high as your Majesty's imperial palace. There's not a pageda in all China haif as high as the highest of these."

of these."

The llowager narrowed her eyelids and smiled superciliously. "We always held you in high esteem as a liar, Li." said she, "but you seem to have added to your accomplishments during your sojourn in foreign parts. What'll you take?"

that?"
"It's hot stuff, O Empress; a new drink lately
"It's hot stuff, O Empress; a new drink lately invented by an American statesman. Lo Feng Luh can mix it to your sacred Majesty's ex-alted taste to say nothing of my humble and wretched one."

alted taste, to say nothing of my humble and wretched one."

Lo Feng Luh retreated backward out of the presence to mix the gin rickey, and L. continued: "Your Omnivorous—I mean omniscient Malesty may doubt me when I speak of the tall buildings of America, but even they are not so amazing as the elevators in them. I had heard tell of these machines, but experience of them surpasses the wildest preconception. They are out of sight."

"There you go dropping into America again, Let's see, how is it you say it? Oh, yes; 'It'll kill you dead' if you dou't cure yourself of that habit."

Let's see, how is it you say it? Oh, yes; 'It'll kill you dead' if you don't cure yourself of that habit."

"That isn't just the way they use it in America," said Li. "You ought to make it more figurative, so to speak."

"Well, I didn't mean it in a figurative sense at all, Li. I meant it literally. Please to bear that in mind. Ah, there's Lo with the drinks. What do you call 'm? rickeits?"

"Rickeys: gin rickeys. Here's to you, O light of Asia, flower of the sun, daughter of the gods, and so forth; and to America, and to Mr. Rickey. Down you go! May you live long and pro-wugh-br-r---"

The heads of the Dowager Empress and Li were tipped back, and were only tipped forward again when the glasses were drained. The Dowager Empress thoughtfully smacked her lips and looked critically into the glass.

"Well," said Li, "it's great isn't it?"

"I don't think. "said the lowager Empress. A wild burst of laughter booke from the lips of Li Hung Chang. He doubled up on the floor and rolled murthfully at the feet of the Dowager Empress. She with wrathfuleyes bent upon him. commanded him to speak. "Are you mad," she cried.

"I don't think, 'shrieked Li, and rolled again in convulsive merriment, 'I don't think. That's too good. Why, that's an awful Americanism."

"I was about to say, when you interrupted me, "snapped the Dowayer Empress. "that I don't think I like your friend Mr. Rickey's drink."

"Oh," said Li."

don't think I have your friend air. Indexy a drink."
"Oh," said Li.
"Yes. 'Oh.' Youv's got into too free a way of interrupting and doing the talking yourself. Li. You are basished from our presence for 30

days."

And that is why and how Li Hung Chang is in diagrace for disregarding the formalities in the Dowager Empress's palace.

SOME CIVIL SERVICE RULES.

Some Peculiar Ordinances of the Local The New York City Civil Service Board, for

the expense of which, next year, there has been

apportioned \$30,000 of public money, has its own methods of action and is, so to speak, a law unto itself. One of these methods relates to vouchers and certificates and provides for a test of character and antecedents as follows: Persons recommending others for appointment must, first of all, themselves be "persons of good character and standing in the community where they reside." As a result of this rule a man residing in the State of Utah, for instance, and of "good character and standing" in the community of Box Elder, can certify to the character of an applicant for appointment in New York. Again, a person signing a certificate of character, "must not be engaged in the liquor trade in any form," a provision which excludes in its broad application hotel keepers. stockholders in breweries and distilleries, and those affiliated, though in an indirect way, with the beer or liquor business. Again, it is made, but not by act of the Civil Service CommisIt pays to buy at Vantine's.

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ESTIMATES MADE FOR PURNISHING AND DECO-RATING ORIENTAL ROOMS AND COSEY CORNERS.



of Assembly or officer confirmed by the Senate or Judge of any court." There is nothing in the law which prohibits a Commissioner of Deeds from certifying to the good character of an acquaintance, or prohibiting a notary public from declaring, under oath, (awearing before another notary public) that an applicant is sane, sober, and not suffering from any "physical or mental weakness or infirmity." An Alderman may sign an application; an Assemblyman may

One of the questions asked of applicants for appointment in the city's civil service is known as "Question 13." an ominous number. It is this: "Has any one of said persons firms or corporations or any public officer, discharged or removed you during the past three years?" Still another odd question is the fourteenth: "Have you ever been arrested?" What makes it odd is this: In the courts of New York State an arrest is not prima facie evidence of guilt; a conviction is. Any man may be arrested and yet be entirely innocent of crime. A boy may be arrested for flying a kite within prohibited territory. He may be arrested for lighting a bonfire or for playing hookey. Yet many years afterward when asked this question by the Civil Service Commissioners he must answer, whereas in a court a similar question, on exception, would be excluded. The Civil Service Commissioners of New York make their own rules, and some of them, to say the least, are peculiar. appointment in the city's civil service is known

AN OLIVE LEAF'S MISSION.

Its Bejection Followed by Great Events in From the Youth's Companion.

While Bismarck was Prussian envoy at Paris he made a short Pyrenean tour, and at Avignon made the acquaintance of a young couple named Luning who were spending their honeymoon is that romantic snot. One day the three set out together for a drive, but they hal scarcely seated themselves in the carriage when a tele-gram was handed Bismarck. It was a message from King William, summoning him to return to Berlin and assume the post of Minister President. The Prussian Chamber had rejected the estimates for a reformed army, which was the first condition of other reforms, and the King was in despair.

Bismarck made no secret of the contents of the telegram, and frankly expressed a hope that he might succeed in reconciling the Government and the Chamber. But he would not interrupt the drive, and they went on along the bank of the Rhone until, reaching the vine-

The llowager narrowed her eyelids and smiled superciliously. "We always held you in high steem as a liar, it." said she, "but you seem to have added to your accomplishments during your sojourn in foreign parts. What'll you take?"

"Oh, any old thing."

"What's that?"

"Pardon again, O daughter of heaven. I meant that I left the matter to your unparalised self. But if I be commanded to choose, let it be agin rickey."

"What in the name of all that's celestial is that?"

"The llowager narrowed her eyelids and smiled specific for a little stroil. Suddenly Madame Lüning stopped, and breaking a double twig from a young olive tree, offered it to Bismarck.

"May this help you to make it up with your opponents!" she raid.

"I will accept half of it." he answered, gallants, returning her a part of the twig. "May this help you to make it up with your opponents!" she raid.

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"I will accept half of it." he answered, gallants, returning her a part of the twig. "May this help you to make i

the other half, with this rose, bring you dear Madam, constant peace in your happy marriage?

Four days later he was in Berlin, and there he found the King with his abdication signed and ready. He refused in those circumstances to take office, and when the King asked him if he were prepared to govern against a majority of the Chamber, he answered "Yes," without the slightest hestation. The abdication was torn up, and Bismarck accepted office. It was during this struggle that the King said:

"I can see far enough from the palace window to behold your head fall on the scaffold, and after yours, mine."

"Well," said Bismarck, "for myself I cannot imaxine a nobler death than that or on the battlefield. Surely, your Majesty as Captain of a company cannot think of deserting it under fire!"

"Never!" was the reply, and the King sprang up, ready for action. At his first speech before the Budget Committee Bismarck urged military reform, but only to be met by the objection that it would be much better for the Government to depend upon moral conquests by the aid of a liberal policy. He took out his pocketbook and produced from it a little withered twig.

"I brought this olive leaf with me from Avignon," said he, "in order to offer it to the Radicals as a symbol of peace; but I see I am much too soon with it."

This assurance was met with a smile, and he roused himself to sterner speech. "Germany," said he, "does not look to liberalism, but to the power of Prussia; and Prussia must pull herself together so as not to miss the favorable moment. Not by speechifying and resolutions can the great questions of the time be decided, but by blood and iron."

And blood and iron decided them.



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figure, and quite as good style. Braiding in every degree of elaboration is used for their decoration, and a last season's coat can be fresh-ened up to date by braiding the edges all around and reducing the eleeves.

FRILLS OF FASHION. The rather occentric fad for wearing live in

Japanese terrapin is announced as the latest victim. It is reported that the terrapin are being sent out of Japan by thousands to meet the demand in Paris and New York.

sects as jewelry seems to be increasing, and the

The most approved felt hats are ventilated by a row of slits in the crown; bands of velvet or ribbon can be passed through them.

A walking stick is regarded as a very "smart" addition to the English girl's street costume, and very elaborate sticks are made for such use. An ebony stick with a gold knob, decorated with cupids in blue enamel, is one of the favorites.

The Empress of Russia and her little daughter are in one sense leading the fashions in Paris, | bood of cauning and preserving factories, small

cabbage may be used by mixing it with a little grated cheese seasoning and putting it in a buttered baking dish, and then moistening it with milk and thickly covering it with bread crumbs. When baked this will be found a very delicious dish.

If the family, particularly its younger members, grow tired of the wholesome and economical bread pudding as it is usually served, try cooking it in custard cups. These are first but-tered and then filled with the pudding. Bake them standing in a pan of hot water. Cover each one with a tiny spoonful of bright-colored jelly and a meringue. In this form the de-spised pudding will take a new lease of life.

Indian meal moistened with a little vinegar or emon juice is excellent for the hands where the skin has been roughened by work or cold; it will heal and soften them. Rub the hands thoroughly with the moistened meal, then wash them in warm water and bathe them with glycerius ioinos.

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